

Fresh Virginia Turkey

*Featuring Some of Executive Chef Todd's Top Picks of Virginia Products:
Turkey from Border Springs Farm in Virginia*

20 pound turkey from Border Springs Farm
1 bottle of dry Virginia wine
4 cups water
Fresh rosemary, sage & thyme
1 stick butter
½ cup extra virgin olive oil (EVOO)
Kosher salt or sea salt



1 tsp black pepper
4 cloves fresh garlic
1 red onion (quartered)
4 celery stalks (cut in 2 inch pieces)
4 whole carrots (2 inch cuts)
1 tsp paprika

Cooking a turkey is always a dilemma because there are so many ways to do a turkey. I prefer this way because it seems to keep the bird nice and moist. Martha Stewart taught me this trick back in the day and I swear by it.

Make sure you take the giblets, neck and liver out of the bird, you don't know how times I hear people leave them in. ***Do not throw*** them out though. Next, wash bird out with cold water and pat dry with paper towels (inside also).

Take some of your fresh herbs and garlic cloves and put them in the end of the cavity. Add a little salt & pepper to cavity. Put onions, carrots, celery and fresh herbs in the turkey if you are stuffing it. Pour olive oil all over bird and rub it in. Next, sprinkle salt, pepper and paprika on bird. Take butter cubs and tuck in crevices on bird and sprinkle in pan. Take the giblets, liver and neck and put them in the pan with fresh herbs (whole), garlic cloves and vegetables. Add about 2 cups of water and white wine. This will also make a great gravy with the drippings of the bird.

Pre-heat oven to 425 degrees. Put foil over bird. Stick in oven for 1 hour (this is key, it's called blasting the bird) then after 1 hour turn oven down to 350 degrees. Baste bird and leave foil on. I continue to baste bird every half hour. I believe this trick really helps keep the bird moist and the skin really gets a great golden glow to it. When basting your bird check the skin, also...you may have to add more water & wine to pan. Take the foil off the last hour of cooking. Let bird get to 160 degrees, let sit for at least 15 minutes before carving.

Then if you want to make gravy, drain your drippings in a pan and make your gravy.